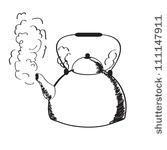
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| --- |
| **Objective**: I will explain how the heating and cooling of water affects its rate (speed) of evaporation. |
| * Water can be in a solid, liquid, or gaseous state * When water is cooled to 0˚Celsius, it will freeze into ice * When we lower the temperature, energy is taken away which slows down the molecules * When water is heated above 0˚Celsius, it will melt back to a liquid * When we raise the temperature, energy is added which makes the molecules speed up * When water is heated up to 100˚Celsius, it will boil into **water vapor** * When liquid water is exposed to the air, it will **evaporate**—turn into a gas * Warm water evaporates more quickly because the molecules are moving faster * Cool water takes much more time to evaporate because the molecules are moving slower * The rate of evaporation is affected by temperature, wind, surface area, and humidity (how much water is in the air) |

Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**The Heating and Cooling of Water**